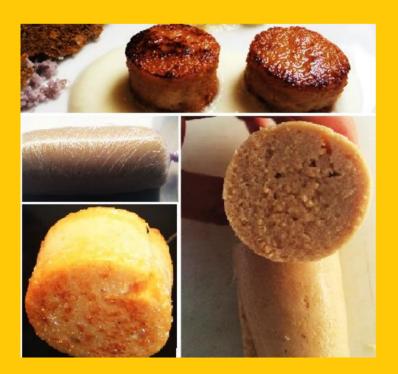
Art of cooking Note by Note Contest 2015

Olivier Herr and Elham Tehrani 20. may. 2015

Sound of the Island



Seared Scallops



The paste was obtained by hydration of albumin and Soja protein powder for 5 min, and poached at 90 C for 10 min. It was cooled down to room temperature to obtain its form.

To obtain the desired colour and flavour, it was seared for 2 min on each side. Maillard reaction between the Soja protein and reducing sugar allowed the meaty aroma and brownish color to be acquired.

Butter-Milk Fluid Gel



The consistency was obtained by using kappa carrageenan into a milk protein solution. The hydrocolloid was hydrated for 3 min and brought to 90 C for 2 min.

The mixture was cooled down to room temperature. By using force of shear-turning, a smooth-creamy fluid texture was made. A thick viscous fluid sauce with air into liquid emulsion was acquired.

Sea-through Ravioli



A flexible, thin and non-breakable sheet was made by caramelization of sucrose into a pectin and citric acid solution.

After a 3 min hydration, the solution was heated to 110 C for 1 min to get caramelization.

The liquid sheet was solidified quickly and made into desired shape.

Crust of sea sand



The sand was obtained by dehydrating diluted octenol in tapioca maltodextrin and it was coloured and flavoured by a pinch of Polyphenol powder.

The crust was formed by caramelization of the polysaccharide for 5 min.

Aroma of roasted Smokey mushroom was quite distinctive.

Thank you

